

Job Posting: Head Chef at Gowan Brae Golf Club

The Gowan Brae Golf Club is located in Bathurst along the North Shore of North Eastern New Brunswick. This challenging 18-hole golf course offers spectacular views of the Bathurst harbor and the world-renowned Bay of Chaleur from 16 of 18 holes. The course is enjoyed by 600 local members and attracts numerous tourists to our region each year. The clubhouse features a large banquet room that is ideal for weddings and events along with a restaurant and patio boasting amazing views of the golf course and water. Recently, the club has added two indoor Trackman golf simulators which has allowed members and guests to enjoy the game of golf all 12 months of the year at Gowan Brae.

Location: Gown Brae Golf Club, Bathurst, NB

Posting date: September 8th, 2026

Deadline: September 25th, 2026

Start date: October 13th, 2026

Description:

Are you a passionate chef who enjoys creating exceptional dining experiences? Gowan Brae Golf & Country Club is looking for a talented and motivated Head Chef to lead our kitchen team. From daily clubhouse dining to golf tournaments, weddings, corporate events, and special occasions, you'll play a key role in delivering outstanding food and service to our members and guests.

The Head Chef reports directly to the General Manager.

Key Responsibilities

As our Head Chef, you will:

- Plan, prepare, and execute menus for clubhouse dining, golf tournaments, banquets, weddings, corporate events, and other special functions.
- Ensure all food is prepared and presented to a consistently high standard.
- Create seasonal menus using fresh, local ingredients when possible.
- Adapt menus to accommodate dietary restrictions, special requests, and event themes.
- Work closely with the General Manager and event organizers to develop memorable dining experiences.
- Coordinate kitchen operations and staffing to ensure efficient service during both daily operations and large events.
- Recruit, train, schedule, and mentor kitchen staff while fostering a positive, team-oriented work environment.

- Manage kitchen budgets, including food costs, labour, inventory, and equipment maintenance.
- Monitor inventory, reduce waste, and work with suppliers to maintain quality and control costs.
- Forecast production needs and order supplies as required.
- Inspect raw ingredients and finished dishes to ensure quality standards are consistently met.
- Maintain a clean, organized, and safe kitchen that meets all provincial health, safety, and food handling regulations.

Qualifications

We're looking for someone who has:

- 3–5 years of culinary experience in a high-volume kitchen.
- Experience leading, developing, and motivating a kitchen team.
- A valid provincial Food Handler Certificate (Red Seal certification is considered a strong asset).
- Strong knowledge of cooking techniques, current culinary trends, and seasonal menu planning.
- Excellent organizational and time management skills, especially in a fast-paced environment.
- Bilingual

Compensation

- Salary range \$50,000-\$70,000 based on experience
- Bonus incentives
- Golf Privileges
- Health benefits and RRSP plan



150 Youghall Dr.
 Bathurst, NB E2A 4X5
info@gowanbrae.ca

